AGE0104M*
AGE1104T*

Microwave Oven

Owner's Instructions & Cooking Guide

imagine the possibilities

Thank you for purchasing this Samsung product.

Please be advised that the Samsung warranty does NOT cover service calls to explain product operation, correct improper installation, or perform normal cleaning or maintenance.

Planet First **100 % Recycled Paper**

This manual is made with 100 % recycled paper.

SAMSUNG

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safety information

USING THIS INSTRUCTION BOOKLET

You have just purchased a SAMSUNG microwave oven. Your Owner's Instructions contain valuable information on cooking with your microwave oven:

- Safety precautions
- Suitable accessories and cookware
- Useful cooking tips
- Cooking tips

LEGEND FOR SYMBOLS AND ICONS

WARNING — Hazards or unsafe practices that may result in **severe personal injury or death**.

CAUTION — Hazards or unsafe practices that may result in **minor personal injury or property damage**.

- Warning; Fire hazard
- Warning; Hot surface
- Warning; Electricity
- Warning; Explosive material
- Do NOT attempt.
- Do NOT touch.
- Do NOT disassemble.
- Follow directions explicitly.
- Unplug the power plug from the wall socket.
- Make sure the machine is grounded to prevent electric shock.
- Call the service center for help.
- Note
- Important

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IMPORTANT SAFETY INSTRUCTIONS

READ CAREFULLY AND KEEP FOR FUTURE REFERENCE.

Make sure that these safety precautions are obeyed at all times.

Before using the oven, confirm that the following instructions are followed.

⚠ WARNING (Microwave function only)
WARNING: If the door or door seals are damaged, the oven must not be operated until it has been repaired by a competent person.
WARNING: It is hazardous for anyone other than a competent person to carry out any service or repair operation that involves the removal of a cover which gives protection against exposure to microwave energy.
This appliance is intended to be used in household only.

WARNING: Only allow children to use the oven without supervision when adequate instructions have been given so that the child is able to use the oven in a safe way and understands the hazards of improper use.
WARNING: This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children unless they are aged from 8 years and above and supervised.
Only use utensils that are suitable for use in microwave ovens.
When heating food in plasitic or paper containers, keep an eye on the oven due to the possibility of ignitions.

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★	The microwave oven is intended for heating food and beverages. Drying of food or clothing and heating of warming pads, slippers, sponges, damp cloth and similar may lead to risk of injury, ignition or fire.
⇄	If smoke is emitted, switch off or unplug the appliance and keep the door closed in order to stifle any flames.
★	**WARNING:** Microwave heating of beverages can result in delayed eruptive boiling, therefore care must be taken when handling the container.
★	**WARNING:** The contents of feeding bottles and baby food jars shall be stirred or shaken and the temperature checked before consumption, in order to avoid burns.
⃠	Eggs in their shell and whole hard-boiled eggs should not be heated in microwave ovens since they may explode, even after microwave heating has ended.
★	The oven should be cleaned regularly and any food deposites removed.
☛	Failure to maintain the oven in a clean conditioin could lead to deterioration of the surface that could adversely affect the life of the appliance and possibly result in a hazardous situation.
⃠	The appliance is not intended for installing in road vehicles, caravans and similar vehicles etc.
★	This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
★	Children should be supervised to ensure that they do not play with the appliance.
✆	If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
⃠	**WARNING:** Liquids and other foods must not be heated in sealed containers since they are liable to explode;

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	The appliance should not be cleaned with a water jet.
	This oven should be positioned proper direction and height permitting easy access to cavity and control area.
	Before using the your oven first time, oven should be operated with the water during 10 minute and then used.
	If the oven generates a strange noise, a burning smell, or smoke is emitted, unplug the power plug immediately and contact your nearest service center.
	The microwave oven has to be positioned so that plug is accessible.
	The microwave oven is intended to be used on the counter or counter top use only, the microwave oven shall not be placed in a cabinet.

⚠ WARNING (Oven function only) - Optional	
	WARNING: When the appliance is operated in the combination mode, children should only use the oven under adult supervision due to the temperatures generated.

	During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.
	WARNING: Accessible parts may become hot during use. Young children should be kept away.
	A steam cleaner is not to be used.
	WARNING: Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.
	WARNING: The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements. Children less than 8 years of age shall be kept away unless continuously supervised.
	The temperature of accessible surfaces may be high when the appliance is operating.
	The door or the outer surface may get hot when the appliance is operating.
	Keep the appliance and its cord out of reach of children less than 8 years.

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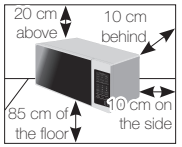
★	This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.
⃠	Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.
⃠	Appliances are not intended to be operated by means of an external timer or separate remote-control system.

INSTALLING YOUR MICROWAVE OVEN

Place the oven on a flat level surface 85 cm above the floor. The surface should be strong enough to safety bear the weight of the oven.



1. When you install your oven, make sure there is adequate ventilation for your oven by leaving at least 10 cm (4 inches) of space behind and, on the sides of the oven and 20 cm (8 inches) of space above.

2. Remove all packing materials inside the oven.

3. Install the roller ring and turntable. Check that the turntable rotates freely. (Turntable type model only)

4. This microwave oven has to be positioned so that plug is accessible.

If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
For your personal safety, plug the cable into a proper AC earthed socket.

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- Do not install the microwave oven in hot or damp surroundings like next to a traditional oven or radiator. The power supply specifications of the oven must be respected and any extension cable used must be of the same standard as the power cable supplied with the oven. Wipe the interior and the door seal with a damp cloth before using your microwave oven for the first time.

CLEANING YOUR MICROWAVE OVEN

The following parts of your microwave oven should be cleaned regularly to prevent grease and food particles from building up:

- Inside and outside surfaces
- Door and door seals
- Turntable and Roller rings (Turntable type model only)

- **ALWAYS** ensure that the door seals are clean and the door closes properly.
- Failure to maintain the oven in a clean condition could lead to deterioration of the surface that could adversely affect the life of the appliance and possibly result in a hazardous situation.

1. Clean the outside surfaces with a soft cloth and warm, soapy water. Rinse and dry.
2. Remove any splashes or stains on the inside surfaces of oven with a soapy cloth. Rinse and dry.
3. To loosen hardened food particles and remove smells, place a cup of diluted lemon juice in the oven and heat for ten minutes at maximum power.
4. Wash the dishwasher-safe plate whenever necessary.

- **DO NOT** spill water in the vents. **NEVER** use any abrasive products or chemical solvents. Take particular care when cleaning the door seals to ensure that no particles:
  - Accumulate
  - Prevent the door from closing correctly
- **Clean** the microwave oven cavity right after each use with a mild detergent solution, but let the microwave oven cool down before cleaning in order to avoid injury.

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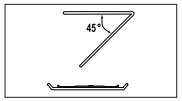
When cleaning the upper part inside the cavity, it will be convenient to turn heater downward by 45 ° and clean it. (Swing heater model only)



STORING AND REPAIRING YOUR MICROWAVE OVEN

A few simple precautions should be taken when storing or having your microwave oven serviced.
The oven must not be used if the door or door seals are damaged:

- Broken hinge
- Deteriorated seals
- Distorted or bent oven casing

Only a qualified microwave service technician should perform repair.

- **NEVER** remove the outer casing from the oven. If the oven is faulty and needs servicing or you are in doubt about its condition:
  - Unplug it from the wall socket
  - Contact the nearest after-sales service centre

- If you wish to store your oven away temporarily, choose a dry, dustfree place. **Reason :** Dust and damp may adversely affect the working parts in the oven.
- This microwave oven is not intended for commercial use.
- The Light bulb should not be replaced in person for safety reasons.
  Please contact nearest authorised Samsung customer care, to arrange for a qualified engineer to replace the bulb.

⚠ WARNING					
	Only qualified staff should be allowed to modify or repair the appliance.	✓	✓	✓	✓
	Do not heat liquids and other food in sealed containers for microwave function.	✓	✓	✓	✓
	For your safety, do not use high-pressure water cleaners or steam jet cleaners.	✓	✓	✓	✓
	Do not install this appliance; near heater, inflammable material; in a humid, oily or dusty location, in a location exposed to direct sunlight and water or where gas may leak; on un level ground.	✓	✓	✓	✓
	This appliance must be properly grounded in accordance with local and national codes.	✓	✓	✓	✓
	Remove all foreign substances such as dust or water from the power plug terminals and contact points using a dry cloth on a regular basis.	✓	✓	✓	✓

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	Do not pull or excessively bend or place heavy objecton the power cord.	✓	✓	✓	✓
	In the event of a gas leak (such as propane gas, LP gas, etc.), ventilate immediately without touching the power plug.	✓	✓	✓	✓
	Do not touch the power plug with wet hands.	✓	✓	✓	✓
	Do not turn the appliance off by unplugging the power plug while an operation is in progress.	✓	✓	✓	✓
	Do not insert fingers or foreign substances, If any foreign substance such as water has entered the appliance, unplug the power plug and contact your nearest service centre.	✓	✓	✓	✓
	Do not apply excessive pressure or impact to the appliance.	✓	✓	✓	✓
	Do not place the oven over a fragile object such as a sink or glass object.	✓	✓		
	Do not use benzene, thinner, alcohol, steam cleaner or high pressure cleaner to clean the appliance.	✓	✓	✓	✓
	Ensure that the power voltage, frequency and current are the same as those of the product specifications.	✓	✓		✓
	Plug the power plug into the wall socket firmly. Do not use a multiple plug adapter, an extension cord or an electric transformer.	✓	✓	✓	
	Do not hook the power cord on a metal object, insert the power cord between the objects or behind the oven.	✓	✓	✓	
	Do not use a damaged power plug, damaged power cord or loose wall socket. When the power plug or power cord is damaged, contact your nearest service centre.	✓	✓	✓	✓

	Do not pour or directly spray water onto the oven.	✓	✓		
	Do not place objects on the oven, inside or on the door of the oven.	✓	✓	✓	
	Do not spray volatile material such as insecticide onto the surface of the oven.	✓	✓		
	Do not store flammable materials in the oven. Take special care when heating dishes or drinks that contain alcohol as alcohol vapours may contact a hot part of the oven.	✓		✓	✓
	Keep children away from the door when opening or closing it as they may bump themselves on the door or catch their fingers in the door.	✓	✓	✓	✓
	WARNING: Microwave heating of beverages can result in delayed eruptive boiling, therefore care must be taken when handling the container; To prevent this situation ALWAYS allow a standing time of at least 20 seconds after the oven has been switched off so that the temperature can equalize. Stir during heating, if necessary, and ALWAYS stir after heating. In the event of scalding, follow these FIRST AID instructions: • Immerse the scalded area in cold water for at least 10 minutes. • Cover with a clean, dry dressing. • Do not apply any creams, oils or lotions.	✓	✓	✓	✓
	Do not put the tray or rack in water shortly after cooking because it may cause breakage or damage of the tray or rack.				✓
	Do not operate the microwave oven for deep fat frying because the oil temperature cannot be controlled. This could result in a sudden boil over of the hot liquid.	✓			✓

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⚠ CAUTION					
★	Only use utensils that are suitable for use in microwave ovens; DO NOT use any metallic containers, Dinnerware with gold or silver trimmings, Skewers, forks, etc. Remove wire twist ties from paper or plastic bags. Reason: Electric arcing or sparking may occur and may damage the oven.	✓		✓	✓
⃠	Do not use your microwave oven to dry papers or clothes.	✓		✓	✓
★	Use shorter times for smaller amounts of food to prevent overheating and burning food.	✓		✓	✓
⃠	Do not immerse the power cable or power plug in water and keep the power cable away from heat.	✓	✓		
⃠	Eggs in their shell and whole hard-boiled eggs should not be heated in microwave ovens since they may explode, even after microwave heating has ended; Also do not heat airtight or vacuum-sealed bottles, jars, containers, nuts inshells, tomatoes etc.			✓	✓
⃠	Do not cover the ventilation slots with cloth or paper. They may catch fire as hot air escapes from the oven. The oven may also overheat and switch itself off automatically, and will remain off until it cools sufficiently.	✓		✓	
⃠	Always use oven mitts when removing a dish from the oven to avoid unintentional burns.			✓	
★	Stir liquids halfway during heating or after heating ends and allow the liquid stand at least 20 seconds after heating to prevent eruptive boiling.			✓	
★	Stand at arms length from the oven when opening the door to avoid getting scalded by escaping hot air or steam.			✓	
⃠	Do not operate the microwave oven when it is empty. The microwave oven will automatically shut down for 30 minutes for safety purposes. We recommend placing a glass of water inside the oven at all times to absorb microwave energy in case the microwave oven is started accidentally.	✓			✓
★	Install the oven in compliance with the clearances stated in this manual. (See installing your microwave oven.)	✓		✓	
★	Take care when connecting other electrical appliances to sockets near the oven.	✓	✓	✓	

PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY. (MICROWAVE FUNCTION ONLY)

Failure to observe the following safety precautions may result in harmful exposure to microwave energy.

(a) Under no circumstances should any attempt be made to operate the oven with the door open or to tamper with the safety interlocks (door latches) or to insert anything into the safety interlock holes.

(b) Do NOT place any object between the oven door and front face or allow food or cleaner residues to accumulate on sealing surfaces. Ensure that the door and door sealing surfaces are kept clean by wiping after use first with a damp cloth and then with a soft dry cloth.

(c) Do NOT operate the oven if it is damaged until it has been repaired by a qualified microwave service technician trained by the manufacturer. It is particularly important that the oven door closes properly and that there is no damage to the:

(1) door (bent)

(2) door hinges (broken or loose)

(3) door seals and sealing surfaces

(d) The oven should not be adjusted or repaired by anyone other than a properly qualified microwave service technician trained by the manufacturer.

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Samsung will charge a repair fee for replacing an accessory or repairing a cosmetic defect if the damage to the unit and/or damage to or loss of the accessory was caused by the customer. Items this stipulation covers include:

(a) A Dented, Scratched, or Broken Door, Handle, Out-Panel, or Control Panel.

(b) A Broken or missing Tray, Guide Roller, Coupler, or Wire Rack.

- Use this appliance only for its intended purpose as described in this instruction manual. Warnings and Important Safety Instructions in this manual do not cover all possible conditions and situations that may occur. It is your responsibility to use common sense, caution, and care when installing, maintaining, and operating your appliance.
- Because these following operating instructions cover various models, the characteristics of your microwave oven may differ slightly from those described in this manual and not all warning signs may be applicable. If you have any questions or concerns, contact your nearest service centre or find help and information online at www.samsung.com.
- This microwave oven is supposed for heating food. It is intended for domestic home-use only. Do not heat any type of textiles or cushions filled with grains, which could cause burns and fire. The manufacturer cannot be held liable for damage caused by improper or incorrect use of the appliance.
- Failure to maintain the oven in a clean condition could lead to deterioration of the surface that could adversely affect the life of the appliance and possible result in a hazardous situation.

quick look up guide

If you want to cook some food.

1 2 3 4 5 6 7 8 9 0	**1.** Place the food in the oven. Press the **Number** buttons to enter operating time.
Inicio	**2.** Press the **Start** button. **Result:** Cooking starts. The oven beeps 4 times when cooking is over.

If you want to Defrost some food.

Auto Descongelado	**1.** Place the frozen food in the oven. Press the **Auto Defrost** button once or more times.
1 2 3 4 5 6 7 8 9 0	**2.** Select the weight by pressing the **Number** buttons.
Inicio	**3.** Press the **Start** button.

Refer to the section entitled “Using the auto defrost features” on page 20-21 for further details.

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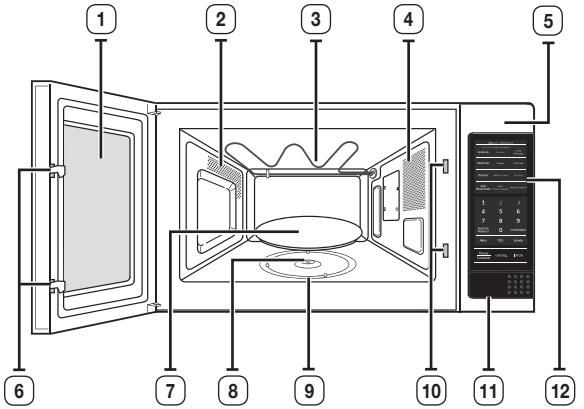
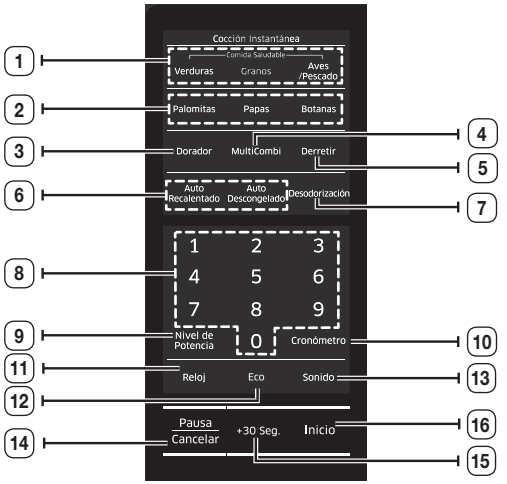
OVEN



1. DOOR
2. VENTILATION HOLES
3. GRILL
4. LIGHT
5. DISPLAY
6. DOOR LATCHES
7. TURNTABLE
8. COUPLER
9. ROLLER RING
10. SAFETY INTERLOCK HOLES
11. OPEN DOOR PUSH BUTTON
12. CONTROL PANEL

CONTROL PANEL



1. HEALTHY COOKING BUTTON
2. AUTO COOK BUTTON
3. GRILL BUTTON
4. MULTICOMBI BUTTON
5. SOFTEN/MELT BUTTON
6. AUTO REHEAT/DEFROST BUTTON
7. DEODORIZATION BUTTON
8. NUMBER BUTTON
9. MWO POWER LEVEL BUTTON
10. TIMER BUTTON
11. CLOCK BUTTON
12. ECO BUTTON
13. SOUND BUTTON
14. STOP/CANCEL BUTTON
15. +30S BUTTON
16. START BUTTON

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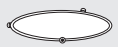
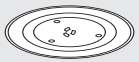
ACCESSORIES

Depending on the model that you have purchased, you are supplied with several accessories that can be used in a variety of ways.

	**1. Roller ring**, to be placed in the centre of the oven. **Purpose:** The roller ring supports the turntable.
	**2. Turntable**, to be placed on the roller ring with the centre fitting to the coupler. **Purpose:** The turntable serves as the main cooking surface; it can be easily removed for cleaning.
	3. Grill rack, to be placed on the turntable. **Purpose:** The metal rack can be used in grill and combination cooking.
	4. Crusty plate, see page 22 to 23. (Only for AGE0104MBT, AGE1104TXT) **Purpose:** The crusty plate is used to brown food better in the microwave or grill combination cooking modes. It helps keep pastry and pizza dough crisp.

DO NOT operate the microwave oven without the roller ring and turntable.

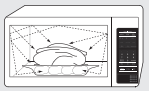
HOW A MICROWAVE OVEN WORKS

Microwaves are high-frequency electromagnetic waves; the energy released enables food to be cooked or reheated without the foods form or colour changing.

You can use your microwave oven to:

- Defrost (manual & auto)
- Cook
- Reheat

Cooking Principle.

	**1.** The microwaves generated by the magnetron are distributed uniformly as the food rotates on the turntable. The food is thus cooked evenly.
	2. The microwaves are absorbed by the food up to a depth of about 1 inch (2.5 cm). Cooking then continues as the heat is dissipated within the food.
	3. Cooking times vary according to the recipient used and the properties of the food: • Quantity and density • Water content • Initial temperature (refrigerated or not)

As the centre of the food is cooked by heat dissipation, cooking continues even when you have taken the food out of the oven. Standing times specified in recipes and in this booklet must therefore be respected to ensure:

- Even cooking of the food right to the centre.
- The same temperature throughout the food.

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CHECKING THAT YOUR OVEN IS OPERATING CORRECTLY

The following simple procedure enables you to check that your oven is working correctly at all times.
Open the oven door by pushing the push button on the bottom side of the control panel. Place a glass of water on the turntable. Then, close the door.

1 2 3 4 5 6 7 8 9 0	**1.** Press the **Number** buttons to enter operating time. (4 to 5 minutes)
Inicio	**2.** Press the **Start** button. **Result:** The oven light comes on and the turntable starts rotating. 1) Cooking starts and when it has finished the oven beeps 4 times. 2) The end reminder signal will beep 1 time (once every minute). 3) The current time is displayed again.

The oven must be plugged into an appropriate wall socket. The turntable must be in position in the oven. If a power level other than the maximum is used, the water takes longer to boil.

SETTING THE TIME

Your microwave oven has an inbuilt clock. When power is supplied, ":0", "88:88" or "12:00" is automatically displayed on the display.
Please set the current time. You must set the clock:

- When you first install your microwave oven
- After a power failure

Do not forget to reset the clock when you switch to and from summer and winter time.

Reloj	**1. To set the time.** Press the **Clock** button once.
5,0,0	**2.** Use the **Number** buttons to enter the current time. You must press at least three numbers to set the clock. If the current time is 5:00 enter, **5, 0, 0**.
Inicio	**3.** Press the **Start** button again. A colon will blink, indicating that the time is set.

SETTING POWER LEVELS

Nivel de Potencia	Your microwave allows you to set up to two different stages of cooking, each with its own time length and power level. The **MWO Power level** button lets you control the heating intensity from Warm (1) to High (10).

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ONE-STAGE COOKING

For simple one-stage cooking, you only need to set a cooking time. The power level is automatically set to High. If you want to set the power to any other level, you must set it using the **MWO Power level** button.

2,0,0,0	**1.** Use the **Number** buttons to set a cooking time. You can set a time from one second to 99 minutes, 99 seconds. To set a time over one minute, enter the seconds too. **For example, to set 20 minutes, enter 2, 0, 0, 0.**
Nivel de Potencia	**2.** If you want to set the power level to something other than High, press the **MWO Power level** button, then use the **Number** buttons to enter a power level.
Inicio	**3.** Press the **Start** button to begin cooking. If you want to change the power level, press the **Stop/Cancel** button before you press the **Start** button, and re-enter all of the instructions.

Power Levels

0 = PL:0	(Deodorization)	6 = PL:60	(Simmer)
1 = PL:10	(Warm)	7 = PL:70	(Medium high)
2 = PL:20	(Defrost)	8 = PL:80	(Reheat)
3 = PL:30	(Low)	9 = PL:90	(Sauté)
4 = PL:40	(Medium low)	10 = PL:Hi	(High)
5 = PL:50	(Medium)		

Some recipes require different stages of cooking at different temperatures. You can set multiple stages of cooking with your microwave.

MULTI-STAGE COOKING

1 2 3 4 5 6 7 8 9 0	**1.** Follow steps 1 and 2 in the “One-Stage Cooking” section on page 15 for further details. When entering more than one cooking stage, the **MWO Power level** button must be pressed before the second cooking stage can be entered.
	2. Use the **Number** buttons to set a second cooking time.
Nivel de Potencia	**3.** Press the **MWO Power level** button, then use the **Number** buttons to set the power level of the second stage of cooking.
Inicio	**4.** Press the **Start** button to begin cooking. You can check the Power Level while cooking is in progress by pressing the **MWO Power level** button.

USING THE +30S BUTTON

You can increase the cooking time by pressing the **+30S** button once for each 30 seconds to be added.

+30 Seg.	**1.** Press the **+30S** button once for each 30 seconds to be added. Add 30 seconds to a program in progress by pressing the **+30S** button for each 30 seconds you want to add.
Inicio	**2.** Press the **Start** button. It only work in MWO, Grill and MW+Grill, except all Auto Cook & Health Cook mode.

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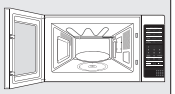
STOPPING THE COOKING

You can stop cooking at any time to check the food.



1. To stop temporarily;

1) Open the door.

Result: Cooking stops. To resume cooking, close the door and press the **Start** button again.

2) Press the **Stop/Cancel** button.

Result: Cooking stops. To resume cooking, press the **Start** button again.

Pausa / Cancelar

2. To stop completely;
Press the **Stop/Cancel** button.

Result: The cooking stops. If you wish to cancel the cooking settings, press the **Stop/Cancel** button again.

You can also cancel any setting before starting by simply pressing the **Stop/Cancel** button.

SETTING THE ENERGY SAVE MODE

Eco

The oven has an energy save mode. This facility saves electricity when the oven is not in use. Normal condition is standby mode and show clock when not using.

- Press the **Eco** button.
  Result: Display off.
- To remove energy save mode, open the door or press the **Eco** button and then display shows current time. The oven is ready for use.

Auto energy saving function
If you do not select any function when appliance is in the middle of setting or operating with temporary stop condition, function is canceled and clock will be displayed after 25 minutes.
Oven Lamp will be turned off after 5 minutes with door open condition.

USING THE HEALTHY COOKING FEATURES

The **Healthy Cooking** features has 20 pre-programmed cooking times.
You do not need to set either the cooking times or the power level.
You can select the food servings by pressing **Vegetables**, **Grains**, **Poultry/Fish** buttons.

First, place the food in the centre of the turntable and close the door.

Comida Saludable
Verduras Granos Aves /Pescado

1. Select the type of food that you are cooking by pressing the **Vegetables**, **Grains, Poultry/Fish** buttons once or more times.

Inicio

2. Press the **Start** button.

Result: Cooking starts. When it has finished.

1) The oven beeps 4 times.
2) The end reminder signal will beep 1 time (once every minute).
3) The current time is displayed again.

Vegetables food no. 1 and 6 need to select serving size by pressing the **Number** button "**1**" or "**2**" before press the **Start** button. (Refer to the table)

Use only recipients that are microwave-safe.

1. Vegetables

The following table presents the 8 **Healthy Cooking** auto programmes for cooking vegetables. It contains its quantities and appropriate instructions. Programmes 1-6 are running with microwave energy only. Programmes 7-8 are running with a combination of microwave and grill.

Code/Food	Serving Size	Instructions
1 Broccoli	250 g 500 g	Rinse and clean fresh broccoli and prepare florets. Put them evenly into a glass bowl with lid. Add 30 ml (2 tablespoons) water when cooking for 250 g, and add 60-75 ml (4-5 tablespoons) for 500 g. Put bowl in the centre of turntable. Cook covered. Stir after cooking. Stand for 1-2 minutes.

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Code/Food	Serving Size	Instructions
2 Carrots	250 g	Rinse and clean carrots and prepare even slices. Put them evenly into a glass bowl with lid. Add 30 ml (2 tablespoons) water when cooking for 250 g. Put bowl in the centre of turntable. Cook covered. Stir after cooking. Stand for 1-2 minutes.
3 Green Beans	250 g	Rinse and clean green beans. Put them evenly into a glass bowl with lid. Add 30 ml (2 tbsp) water when cooking 250 g. Put bowl in the centre of turntable. Cook covered. Stir after cooking Stand for 1-2 minutes.
4 Spinach	150 g	Rinse and clean spinach. Put into a glass bowl with lid. Do not add water. Put bowl in the centre of turntable. Cook covered. Stir after cooking. Stand for 1-2 minutes.
5 Corn on the Cob	500 g	Rinse and clean corn on the cobs and put into an oval glass dish. Cover with microwave cling film and pierce film. Stand for 1-2 minutes.
6 Peeled Potatoes	250 g 500 g	Wash and peel the potatoes and cut into a similar size. Put them into a glass bowl with lid. Add 45-60 ml (3-4 tbsp) water. Put bowl in the centre of turntable. Cook covered. Stand for 2-3 minutes.
7 Vegetables Gratin	500 g	Put the vegetables, such as precooked potato slices, courgette slices and tomatoes and sauce into a suitable sized glass pyrex dish. Add grated cheese on top. Put dish on the rack. Stand for 2-3 minutes.
8 Grilled Tomatoes	400 g	Rinse and clean tomatoes, cut them into halves and put in an ovenware dish. Add grated cheese on top. Put dish on rack. Stand for 1-2 minutes.

2. Grains

The following table presents the 4 **Healthy Cooking** auto programmes for cooking grains. It contains its quantities and appropriate instructions. Programmes are running with microwave energy only.

Code/Food	Serving Size	Instructions
1 Brown Rice	250 g	Use a large glass ovenware dish with lid. Add double quantity of cold water (500 ml). Cook covered. Stir before standing time and add salt and herbs. Stand for 5-10 minutes.
2 Wholemeal Macaroni	250 g	Use a large glass ovenware dish with lid. Add 1 L hot boiling water, a pinch of salt and stir well. Cook uncovered. Cook covered. Stir before standing time and drain thoroughly afterwards. Stand for 1 minutes.
3 Quinoa	250 g	Use a large glass ovenware dish with lid. Add double quantity of cold water (500 ml). Cook covered. Stir before standing time and add salt and herbs. Stand for 1-3 minutes.
4 Bulgur	250 g	Use a large glass ovenware dish with lid. Add double quantity of cold water (500 ml). Cook covered. Stir before standing time and add salt and herbs. Stand for 2-5 minutes.

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3. Poultry & Fish

The following table presents the 8 **Healthy Cooking** auto programmes for cooking poultry & fish. It contains its quantities and appropriate instructions. Programmes 1-6 are running with microwave energy only. Programmes 7-8 are running with a combination of microwaves and grill.

Code/Food	Serving Size	Instructions
1 Chicken Breasts	300 g	Rinse pieces and put on a ceramic plate. Cover with microwave cling film. Pierce the film. Put dish on turntable. Stand for 2 minutes.
2 Turkey Breasts	300 g	Rinse pieces and put on a ceramic plate. Cover with microwave cling film. Pierce the film. Put dish on turntable. Stand for 2 minutes.
3 Fresh Fish Fillets	250 g	Rinse fis and put on a ceramic plate, add 1 tbsp lemon juice. Cover with microwave cling film. Pierce the film. Put dish on turntable. Stand for 1-2 minutes.
4 Fresh Salmon Fillets	300 g	Rinse fis and put on a ceramic plate, add 1 tbsp lemon juice. Cover with microwave cling film. Pierce the film. Put dish on turntable. Stand for 1-2 minutes.
5 Fresh Prawns	250 g	Rinse fis and put on a ceramic plate, add 1 tbsp lemon juice. Cover with microwave cling film. Pierce the film. Put dish on turntable. Stand for 1-2 minutes.
6 Fresh Trout	400 g	Put1- 2 fresh whole fish into an ovenproof dish. Add a pinch salt, 1 tbsp lemon juice and herbs. Cover with microwave cling film. Pierce the film. Put dish on turntable. Stand for 2 minutes.
7 Roast Fish	400 g	Brush skin of whole fish (trout or gilthead) with oil and add herbs and spices. Put fish side by side, head to tail on the high rack. Turnover, as soon as the beep sounds. Stand for 3 minutes.
8 Grilled Salmon Stakes	300 g	Put fish steaks evenly on the high rack. Turnover, as soon as the beep sounds. Stand for 2 minutes.

USING THE AUTO COOK FEATURES

The **Auto Cook** features enables you to cook popcorn, potato and snacks. You do not need to set either the cooking times or the power level. You can select the food servings by pressing **Popcorn**, **Potato**, **Snack** buttons.

First, place the food in the centre of the turntable and close the door.

Palomitas Papas Botanas	**1.** Select the type of food that you are cooking by pressing the **Auto Cook** button one or more times. (Refer to the table.)
Inicio	**2.** Press the **Start** button. **Result:** Cooking starts. When it has finished. 1) The oven beeps 4 times. 2) The end reminder signal will beep 1 time (once every minute). 3) The current time is displayed again.

Snack need to select serving size by pressing **Number** button before press the **Start** button. (Refer to the table)

The following table presents the **Auto Cook** programmes, quantities and appropriate instructions.

1. Popcorn

Code/Food	Serving Size	Instructions
Popcorn	3-3.5 lbs (85-100 g) 1 package	Use only one microwave popcorn bag at a time. Be careful when removing the heated bag from the oven and opening it.

2. Potato

Code/Food	Serving Size	Instructions
Potato	1-6 ea	Pierce each potato several times with a fork. Place on the turntable in a spoke-like fashion. After cooking, let the potatoes stand for 3-5 minutes.

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3. Snack

Code/Food	Serving Size	Instructions
1 Bacon	2 slices 4 slices 6 slices	Select fresh bacon rashers from your butcher, deli or supermarket. Place on the absorbent paper towel on microwavesafe plate or Pyrex dish and cover with another piece of paper towel and cook. Serve.
2 Frozen Chicken Wings	6-7 oz. 8-9 oz.	Use precooked, frozen chicken wings. Place the chicken wings around the plate in a spoke-like fashion and cover with wax paper. Let stand for 1 to 2 minutes.
3 Frozen Chicken Nuggets	4-5 oz. 6-7 oz.	Place a paper towel on a plate and arrange the nuggets in a spoke-like fashion on the paper towel. Do not cover. Let stand for 1 minute after heating.
4 Frozen French Fries	4-5 oz. 6-7 oz.	Place two paper towels on a microwave-safe plate and arrange the French fries on the towels without letting them overlap. Blot the fries with additional paper towels after removing from the oven. Let stand for 1 minute.
5 Cheese Sticks	5-6 pcs 7-10 pcs	Place the cheese sticks on a plate in a spoke-like fashion. Do not cover. Let stand for 1 to 2 minutes after heating.

USING THE SOFTEN/MELT FEATURES

The **Soften/Melt** features has 4 pre-programmed cooking times. You do not need to set either the cooking times or the power level. You can select the food servings by pressing the button.

First, place the food in the centre of the turntable and close the door.

Derretir	**1.** Select the type of food that you are cooking by pressing the **Soften/Melt** button one or more times. (Refer to the table.)
Inicio	**2.** Press the **Start** button. **Result:** Cooking starts. When it has finished. 1) The oven beeps 4 times. 2) The end reminder signal will beep 1 time (once every minute). 3) The current time is displayed again.

The Soften/Melt features need to select serving size by pressing **Number** button before press the **Start** button. (Refer to the table)

The following table presents the **Soften/Melt** programmes, quantities and appropriate instructions. Those programmes are running with microwave energy only.

Code/Food	Serving Size	Instructions
1 Melt Butter	50 g 100 g	Cut butter into 3 or 4 pieces and Put them on small glass bowl. Melt uncovered. Stir after cooking. Stand for 1-2 minutes.
2 Melt Dark Chocolate	50 g 100 g	Grate dark chocolate and put in small glass bowl. Melt uncovered. Stir after melting. Stand for 1-2 minutes.
3 Melt Sugar	25 g 50 g	Put sugar on small glass bowl. Add 10 ml water for 25 g and add 20 ml water for 50 g. Melt uncovered. Take out carefully, use oven gloves! Use spoon or fork and pour caramel decorations on baking paper. Let stand for 10 minutes until dry and remove from paper.
4 Soften Butter	50 g 100 g	Cut butter into 3 or 4 pieces and Put them in small glass bowl. Soften uncovered. Stand for 1-2 minutes.

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USING THE AUTO REHEAT FEATURES

Heating leftovers and precooked foods is easy with your new microwave. You do not need to set either the cooking times or the power level. You can select the food servings by pressing the button.

First, place the food in the centre of the turntable and close the door.

Auto Recalentado	**1.** Select the type of food that you are cooking by pressing the **Auto Reheat** button one or more times. (Refer to the table.)
Inicio	**2.** Press the **Start** button. **Result:** Cooking starts. When it has finished. 1) The oven beeps 4 times. 2) The end reminder signal will beep 1 time (once every minute). 3) The current time is displayed again.

Casserole and Soup/Sauce need to select serving size by pressing **Number** button before press the **Start** button. (Refer to the table)

The following table presents the **Auto Reheat** programmes, quantities and appropriate instructions. Those programmes are running with microwave energy only.

Code/Food	Serving Size	Instructions
1 Plate of Food	1 serving	Use only precooked, refrigerated foods. Cover the plate with vented plastic wrap or waxed paper tucked under the plate. Contents:3-4 oz. meat, poultry or fish (up to 6 oz. with bone)½ cup starch (potatoes, pasta, rice, etc.)½ cup vegetables (about 3 - 4 oz.)
2 Casserole	1-4 servings	Cover the plate with a lid or vented plastic wrap. Stir the food once before serving. Contents: Casserole, refrigerated foods.
3 Soup/Sauce		

USING THE AUTO DEFROST FEATURES

The **Auto Defrost** features enables you to defrost meat, poultry, fish and bread/cake. The defrost time and power level are set automatically.
You simply select the programme and the weight.

Use only dishes that are microwave-safe.

First, place the frozen food in the centre of the turntable and close the door.

Auto Descongelado	**1.** Select the type of food that you are cooking by pressing the **Auto Defrost** button one or more times. (Refer to the table.)
1 2 3 4 5 6 7 8 9 0	**2.** Set the weight of food by pressing the **Number** buttons. Press the **Number** buttons to select the weight. For example, to set 1.2 kg, enter 1, 2.
Inicio	**3.** Press the **Start** button. **Result:** • Defrosting begins. • The oven beeps half way through defrosting to remind you to turn the food over. • Press the **Start** button again to finish defrosting.

Defrost	Weight
Meat Poulty Fish	0.1 ~ 3.5 lbs (0.1 ~ 1.5 kg)
Bread	0.1 ~ 2.0 lbs (0.1 ~ 1.0 kg)

You can also defrost food manually. To do so, select the microwave cooking/ reheating function with a power level of 20 %. Refer to the section entitled “One-Stage Cooking” on page 15 for further details.

Refer to the section en “Switching the weight unit” on page 25 for further details.

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The following table presents the various **Auto Defrost** programmes, quantities and appropriate instructions. Remove all kinds of package material before defrosting.

Code/Food	Serving Size	Instructions
1 Meat	0.1-3.5 lbs (0.1-1.5 kg)	Shield the edges with aluminium foil. Turn the meat over, when the oven beeps. This programme is suitable for beef, lamb, pork, steaks, chops, minced meat. Stand for 20-60 minutes.
2 Poultry	0.1-3.5 lbs (0.1-1.5 kg)	Shield the leg and wing tips with aluminium foil. Turn the poultry over, when the oven beeps. This programme is suitable for whole chicken as well as for chicken portions. Stand for 20-60 minutes.
3 Fish	0.1-3.5 lbs (0.1-1.5 kg)	Shield the tail of a whole fish with aluminium foil. Turn the fish over, when the oven beeps. This programme is suitable for whole fishes as well as for fish fillets. Stand for 20-50 minutes.
4 Bread	0.1-2.0 lbs (0.1-1.0 kg)	Put bread on a piece of kitchen paper and turn over, as soon as the oven beeps. Place cake on a ceramic plate and if possible, turn over, as soon as the oven beeps. (Oven keeps operating and is stopped, when you open the door.) This programme is suitable for all kinds of bread, sliced or whole, as well as for bread rolls and baguettes. Arrange bread rolls in a circle. This programme is suitable for all kinds of yeast cake, biscuit, cheese cake and puff pastry. It is not suitable for short/crust pastry, fruit and cream cakes as well as for cake with chocolate topping. Stand for 5-20 minutes.

Select the manual defrosting function with a power level of 20 % if you want to defrost food manually. For further details on manual defrosting and defrosting time, refer to the page 31.

USING THE GRILL COOK BUTTON

For more time savings plus the benefits of grilling, use the Grill mode directly after microwave cooking.
This feature allows you to grill some of your favorite foods using the radiant heat from the grilling element.

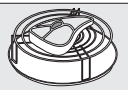
	For best results, place the food on the metal rack which is placed on the turntable tray. The rack is to be used for grilling only. Do not leave it in the oven after grilling or use when microwaving.
Dorador	**1.** Press the **Grill** button.
1,0,0,0	**2.** Use the **Number** buttons to set the grilling time. **For example, to 10 minutes enter 1, 0, 0, 0 (up to 30 minutes maximum).** If you want to change the cooking time after select cooking time, press the **Stop/Cancel** button, then re-enter the buttons to set a cooking time.
Inicio	**3.** Press the **Start** button. The display counts down the time and beeps when the time has elapsed.

Do not worry if the heater turns off and on while grilling.
This system is designed to prevent overheating of the oven.

Always use oven gloves when touching the dishes in the oven, as they will be very hot.

CHOOSING THE ACCESSORIES

Use microwave-safe recipients; do not use plastic containers, dishes, paper cups, towels, etc.

	If you wish to select the combined cooking mode (grill and microwave), use only dishes that are microwave-safe and ovenproof.

For further details on suitable cookware and utensils, refer to the cookware guide on pages 25-26.

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USING THE MULTICOMBI COOK BUTTON

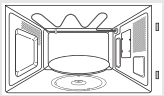
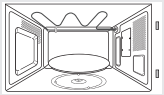
You can also combine microwave cooking with the grill, to cook quickly and grill at the same time.

- **ALWAYS** use microwave-safe and oven-proof cookware. Glass or ceramic dished are ideal as they allow the microwaves to penetrate the food evenly.
- **ALWAYS** use oven gloves when touching the recipients in the oven, as they will be very hot.

MultiCombi	**1.** Press the **MultiCombi** button. You cannot set the temperature of the grill.
1,0,0,0	**2.** Use the **Number** buttons to set the combine time. **For example, to set 10 minutes, enter 1, 0, 0, 0 (up to 60 minutes maximum).** If you want to change the cooking time after select cooking time, press the **Stop/Cancel** button, then re-enter the buttons to set a cooking time.
Inicio	**3.** Press the **Start** button. The display counts down the time and beeps when the time has elapsed

USING THE CRUSTY PLATE (ONLY FOR AGE0104MBT, AGE1104TXT)

This crusty plate allows you to brown food not only on the top with the grill, but also the bottom of the food turns crispy and brown due to the high temperature of the crusty plate. Several items which you can prepare on the crusty plate can be found in the chart. The crusty plate can also be used for bacon, eggs, sausages, etc.

	**1.** Place the crusty plate directly on the turntable and preheat it with the **MultiCombi** function by following the times and instructions in the chart.
	**2.** Brush the plate with oil if you are cooking food, such as bacon and eggs, in order to brown the food nicely.
	3. Place the food on the crusty plate.
	4. Place the crusty plate on the metal rack (or turntable) in the microwave.
	5. Select the appropriate cooking time and power. (Refer to the table.)

- Always use oven gloves to take out the crusty plate, as will become very hot.
- Please note that the crusty plate has a teflon layer which is not scratch-resistant. Do not use any sharp objects like a knife to cut on the crusty plate.
- Do not place any objects on the crusty plate that are not heat-resistant.
- Never place the crusty plate in the oven without turntable.
- Clean the crusty plate with warm water and detergent and rinse off with clean water.
- Do not use a scrubbing brush or a hard sponge otherwise the top layer will be damaged.
- Please note that the crust plate is not dish washer-safe.

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We recommend to preheat the crusty plate directly on the turntable.
Preheat crusty plate with **MultiCombi** (30 % + Grill) function for 3-4 minutes.
Follow the times and instructions in the table.

Food	Serving Size	Power	Time (min.)
Bacon	4 slices (80 g)	30 % + Grill	3-3½
	Instructions Preheat crust plate for 3 minutes. Put slices side by side on crust plate. Put crust plate on rack. Stand for 3 minutes.		
Grilled Tomatoes	200 g (2 pcs)	30 % + Grill	2½-3
	Instructions Preheat crust plate for 3 minutes. Cut tomatoes in halves. Put some cheese on top. Arrange in a circle on crust plate. Put crust plate on rack. Stand for 3 minutes.		
Burger (Frozen)	2 pieces (125 g)	30 % + Grill	6-6½
	Instructions Preheat crust plate for 3 minutes. Put frozen burger on the crust plate. Put crust plate on rack. Turn over after 3-4 min. Stand for 3 minutes.		
Baguettes (Frozen)	200-250 g (2 pcs)	30 % + Grill	6-7
	Instructions Preheat crust plate for 3 minutes. Put baguettes with topping (e.g. tomato-cheese) side by side on the plate. Put crust plate on rack. Stand for 3 minutes.		
Pizza (Frozen)	300-350 g	30 % + Grill	7½-8½
	Instructions Preheat the crust plate for 3 minutes. Put the frozen pizza on the crust plate. Put crust plate on the turntable. Stand for 1-2 minutes.		
Mini Pizza-Snack (Frozen)	9 X 30 g (270 g)	30 % + Grill	9-10
	Instructions Preheat crust plate for 3 minutes. Distribute pizza snacks evenly on crust plate. Put the plate on the Turntable. Stand for 3 minutes.		

Food	Serving Size	Power	Time (min.)
Pizza (Chilled)	300-350 g	30 % + Grill	5½-6½
	Instructions Preheat crust plate for 5 minutes. Put the chilled pizza on the plate. Put crust plate on the Turntable. Stand for 3 minutes.		
Fish Fingers (Frozen)	150 g (5 pcs) 300 g (10 pcs)	30 % + Grill	6-7 8-9
	Instructions Preheat crust plate for 4 minutes. Brush plate with 1 tbsp oil. Put fish fingers in a circle on the plate. Turn over after 3 min (5 pcs) or after 5 min. (10 pcs). Stand for 3 minutes.		
Chicken Nuggets (Frozen)	125 g 250 g	30 % + Grill	4-5 6-7
	Instructions Preheat crust plate for 4 minutes. Brush plate with 1 tbsp oil. Put chicken nuggets on the plate. Put crust plate on rack. Turn over after 2 min (125 g) or 4 min. (250 g). Stand for 3 minutes.		
Baked Potatoes	250 g 500 g	30 % + Grill	4-5 7-8
	Instructions Preheat crust plate for 3 minutes. Cut potatoes in halves. Put them on the crust plate with the cut-side to the bottom. Arrange in a circle. Put the plate on the rack. Stand for 3 minutes.		

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DEODORIZATION MODE

Use this features after cooking odorous food or when there is a lot of smoke in the oven interior.
First clean the oven interior.

Desodorización	**1.** Press the **Deodorization** button after you have finished cleaning.
Inicio	**2.** Press the **Start** button. When it has finished, the oven beeps four times.

The deodorization time been specified as 5 minutes. It increases by 30 seconds whenever the **+30S** button is pressed.

The maximum deodorization time is 15 minutes.

SWITCHING THE BEEPER OFF

You can switch the beeper off using **Sound** button.

Sonido	**1.** Press the **Sound** button. **Result:** The display shows “OFF”.
Inicio	**2.** Press the **Start** button. Now the Beeper is off. The display returns to the time of day. (You must press the **Start** button to beeper changing.) To reactive back the beeper sound follow step 1-2. Using **Number** button, you can switching the beeper. **Result:** • When Beep On : The oven operates with the beeper on. • When Beep Off : The oven does not beep each time you press any button.

No. Button	Display
1	On
2	OFF

USING THE KITCHEN TIMER

You can use the **Timer** button.

Cronómetro	**1.** Press the **Timer** button to enter the timer setting.
1 2 3 4 5 6 7 8 9 0	**2.** Using the **Number** buttons to set the time period.
Inicio	**3.** Press the **Start** button to begin Kitchen Timer. **Result:** The display counts down and beeps when the time has elapsed.

The microwave does not turn on when the kitchen timer is used.

SAFETY-LOCKING YOUR MICROWAVE OVEN

Your microwave oven is fitted with a special Child Safety programme, which enables the oven to be “locked” so that children or anyone unfamiliar with it cannot operate it accidentally.

Pausa / Cancelar	**1.** Press the **Stop/Cancel** button for 3 seconds. **Result:** • The oven is locked (no functions can be selected). • The display shows “Loc” when you press any button.
Pausa / Cancelar	**2.** To unlock the oven, press the **Stop/Cancel** button again for 3 seconds. **Result:** The oven can be used normally.

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SWITCHING THE WEIGHT UNIT

You can switch the weight unit using hidden button (**MWO Power level** + the **Number** "**1**" button).
Then default weight unit is lbs.

Nivel de Potencia 1 2 3 4 5 6 7 8 9 0	**1.** Press the hidden button (**MWO Power level** + the **Number** "**1**" button). Then, Press the **Number** "**1**" or "**2**" button. If you press "**1**", it will be displayed "LbS" and If you press "**2**", it will be displayed "gr". ("gr" means "kg")
Inicio	**2.** Press the **Start** button.

cookware guide

To cook food in the microwave oven, the microwaves must be able to penetrate the food, without being reflected or absorbed by the dish used.
Care must therefore be taken when choosing the cookware. If the cookware is marked microwave-safe, you do not need to worry.
The following table lists various types of cookware and indicates whether and how they should be used in a microwave oven.

Cookware	Microwave-safe	Comments
Aluminum foil	✓ ✗	Can be used in small quantities to protect areas against overcooking. Arcing can occur if the foil is too close to the oven wall or if too much foil is used.
Crust plate	✓	Do not preheat for more than 8 minutes.
China and earthenware	✓	Porcelain, pottery, glazed earthenware and bone china are usually suitable, unless decorated with a metal trim.
Disposable polyester cardboard dishes	✓	Some frozen foods are packaged in these dishes.
Fast-food packaging		
• Polystyrene cups containers	✓	Can be used to warm food. Overheating may cause the polystyrene to melt.
• Paper bags or newspaper	✗	May catch fire.
• Recycled paper or metal trims	✗	May cause arcing.

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Cookware	Microwave-safe	Comments
Glassware		
• Oven-to-tableware	✓	Can be used, unless decorated with a metal trim.
• Fine glassware	✓	Can be used to warm foods or liquids. Delicate glass may break or crack if heated suddenly.
• Glass jars	✓	Must remove the lid. Suitable for warming only.
Metal		
• Dishes	✗	May cause arcing or fire.
• Freezer bag twist ties	✗	
Paper		
• Plates, cups, napkins and kitchen paper	✓	For short cooking times and warming. Also to absorb excess moisture.
• Recycled paper	✗	May cause arcing.
Plastic		
• Containers	✓	Particularly if heat-resistant thermoplastic. Some other plastics may warp or discolour at high temperatures. Do not use Melamine plastic.
• Cling film	✓	Can be used to retain moisture. Should not touch the food. Take care when removing the film as hot steam will escape.
• Freezer bags	✓✗	Only if boilable or oven-proof. Should not be airtight. Prick with a fork, if necessary.
Wax or grease-proof paper	✓	Can be used to retain moisture and prevent spattering.

✓ **: Recommended** ✓✗ **: Use Caution** ✗ **: Unsafe**

MICROWAVES

Microwave energy actually penetrates food, attracted and absorbed by its water, fat and sugar content.
The microwaves cause the molecules in the food to move rapidly. The rapid movement of these molecules creates friction and the resulting heat cooks the food.

COOKING

Cookware for microwave cooking:
Cookware must allow microwave energy to pass through it for maximum efficiency. Microwaves are reflected by metal, such as stainless steel, aluminium and copper, but they can penetrate through ceramic, glass, porcelain and plastic as well as paper and wood. So food must never be cooked in metal containers.

Food suitable for microwave cooking:
Many kinds of food are suitable for microwave cooking, including fresh or frozen vegetables, fruit, pasta, rice, grains, beans, fish, and meat. Sauces, custard, soups, steamed puddings, preserves, and chutneys can also be cooked in a microwave oven. Generally speaking, microwave cooking is ideal for any food that would normally be prepared on a hob. Melting butter or chocolate, for example (see the chapter with tips, techniques and hints).

Covering during cooking
To cover the food during cooking is very important, as the evaporated water rises as steam and contributes to cooking process. Food can be covered in different ways: e.g. with a ceramic plate, plastic cover or microwave suitable cling film.

Standing times
After cooking is over food the standing time is important to allow the temperature to even out within the food.

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Cooking Guide for frozen vegetables

Use a suitable glass pyrex bowl with lid. Cook covered for the minimum time – see table. Continue cooking to get the result you prefer.
Stir twice during cooking and once after cooking. Add salt, herbs or butter after cooking. Cover during standing time.

Food	Serving Size	Power	Time (min.)
Spinach	150 g	60 %	5-6
	Instructions Add 15 ml (1 tbsp) cold water. Stand for 2-3 minutes.		
Broccoli	300 g	60 %	8-9
	Instructions Add 30 ml (2 tbsp) cold water. Stand for 2-3 minutes.		
Peas	300 g	60 %	7-8
	Instructions Add 15 ml (1 tbsp) cold water. Stand for 2-3 minutes.		
Green Beans	300 g	60 %	7½-8½
	Instructions Add 30 ml (2 tbsp) cold water. Stand for 2-3 minutes.		
Mixed Vegetables (Carrots/Peas/ Corn)	300 g	60 %	7-8
	Instructions Add 15 ml (1 tbsp) cold water. Stand for 2-3 minutes.		
Mixed Vegetables (Chinese Style)	300 g	60 %	7½-8½
	Instructions Add 15 ml (1 tbsp) cold water. Stand for 2-3 minutes.		

Cooking Guide for fresh vegetables

Use a suitable glass pyrex bowl with lid. Add 30-45 ml cold water (2-3 tbsp) for every 250 g unless another water quantity is recommended – see table. Cook covered for the minimum time – see table. Continue cooking to get the result you prefer. Stir once during and once after cooking. Add salt, herbs or butter after cooking. Cover during a standing time of 3 minutes.

Hint: Cut the fresh vegetables into even sized pieces. The smaller they are cut, the quicker they will cook.

Food	Serving Size	Power	Time (min.)
Broccoli	250 g 500 g	90 %	4½-5 7-8
	Instructions Prepare even sized florets. Arrange the stems to the centre. Stand for 3 minutes.		
Brussels Sprouts	250 g	90 %	6-6½
	Instructions Add 60-75 ml (4-5 tbsp) water. Stand for 3 minutes.		
Carrots	250 g	90 %	4½-5
	Instructions Cut carrots into even sized slices. Stand for 3 minutes.		
Cauliflower	250 g 500 g	90 %	5-5½ 7½-8½
	Instructions Prepare even sized florets. Cut big florets into halves. Arrange stems to the centre. Stand for 3 minutes.		
Courgettes	250 g	90 %	4-4½
	Instructions Cut courgettes into slices. Add 30 ml (2 tbsp) water or a knob of butter. Cook until just tender. Stand for 3 minutes.		
Egg Plants	250 g	90 %	3½-4
	Instructions Cut egg plants into small slices and sprinkle with 1 tbsp lemon juice. Stand for 3 minutes.		

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Food	Serving Size	Power	Time (min.)
Leeks	250 g	90 %	4-4½
	Instructions Cut leeks into thick slices. Stand for 3 minutes.		
Mushrooms	125 g 250 g	90 %	1½-2 2½-3
	Instructions Prepare small whole or sliced mushrooms. Do not add any water. Sprinkle with lemon juice. Spice with salt and pepper. Drain before serving. Stand for 3 minutes.		
Onions	250 g	90 %	5-5½
	Instructions Cut onions into slices or halves. Add only 15 ml (1 tbsp) water. Stand for 3 minutes.		
Pepper	250 g	90 %	4½-5
	Instructions Cut pepper into small slices. Stand for 3 minutes.		
Potatoes	250 g 500 g	90 %	4-5 7-8
	Instructions Weigh the peeled potatoes and cut them into similar sized halves or quarters. Stand for 3 minutes.		
Turnip Cabbage	250 g	90 %	5½-6
	Instructions Cut turnip cabbage into small cubes. Stand for 3 minutes.		

Cooking Guide for rice and pasta

Rice: Use a large glass pyrex bowl with lid – rice doubles in volume during cooking. Cook covered.
After the cooking time is over, stir before standing time and salt or add herbs and butter.
Remark: the rice may not have absorbed all water after the cooking time is finished.

Pasta: Use a large glass pyrex bowl. Add boiling water, a pinch of salt and stir well. Cook uncovered.
Stir occasionally during and after cooking. Cover during standing time and drain thoroughly afterwards.

Food	Serving Size	Power	Time (min.)
White Rice (Parboiled)	250 g 375 g	90 %	15-16 17½-18½
	Instructions Add 500 ml cold water.(250 g), Add 750 ml cold water.(375 g) Stand for 5 minutes.		
Brown Rice (Parboiled)	250 g 375 g	90 %	20-21 22-23
	Instructions Add 500 ml cold water.(250 g), Add 750 ml cold water.(375 g) Stand for 5 minutes.		
Mixed Rice (Rice + Wild Rice)	250 g	90 %	16-17
	Instructions Add 500 ml cold water. Stand for 5 minutes.		
Mixed Corn (Rice + Grain)	250 g	90 %	17-18
	Instructions Add 400 ml cold water. Stand for 5 minutes.		
Pasta	250 g	90 %	10-11
	Instructions Add 1000 ml hot water. Stand for 5 minutes.		

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REHEATING

Your microwave oven will reheat food in a fraction of the time that conventional ovens hobs normally take.
Use the power levels and reheating times in the following chart as a guide. The times in the chart consider liquids with a room temperature of about +18 to +20 °C or a chilled food with a temperature of about +5 to +7 °C.

Arranging and covering

Avoid reheating large items such as joint of meat – they tend to overcook and dry out before the centre is piping hot. Reheating small pieces will be more successful.

Power levels and stirring

Some foods can be reheated using 90 % power while others should be reheated using 60 %, 50 % or even 30 % .
Check the tables for guidance. In general, it is better to reheat food using a lower power level, if the food is delicate, in large quantities, or if it is likely to heat up very quickly (mince pies, for example).
Stir well or turn food over during reheating for best results. When possible, stir again before serving.
Take particular care when heating liquids and baby foods. To prevent eruptive boiling of liquids and possible scalding , stir before, during and after heating. Keep them in the microwave oven during standing time. We recommend putting a plastic spoon or glass stick into the liquids. Avoid overheating (and therefore spoiling) the food.
It is preferable to underestimate cooking time and add extra heating time, if necessary.

Heating and standing times

When reheating food for the first time, it is helpful to make a note of the time taken – for future reference.
Always make sure that the reheated food is piping hot throughout.
Allow food to stand for a short time after reheating - to let the temperature even out.
The recommended standing time after reheating is 2-4 minutes, unless another time is recommended in the chart.
Take particular care when heating liquids and baby food. See also the chapter with the safety precautions.

REHEATING LIQUIDS

Always allow a standing time of at least 20 seconds after the oven has been switched off to allow the temperature to even out. Stir during heating, if necessary, and ALWAYS stir after heating. To prevent eruptive boiling and possible scalding, you should put a spoon or glass stick into the beverages and stir before, during and after heating.

REHEATING BABY FOOD

BABY FOOD:
Empty into a deep ceramic plate. Cover with plastic lid. Stir well after reheating! Let stand for 2-3 minutes before serving. Stir again and check the temperature. Recommended serving temperature: between 30-40 °C.

BABY MILK:
Pour milk into a sterilised glass bottle. Reheat uncovered. Never heat a baby's bottle with teat on, as the bottle may explode if overheated. Shake well before standing time and again before serving ! Always carefully check the temperature of baby milk or food before giving it to the baby. Recommended serving temperature: ca. 37 °C.

REMARK:

Baby food particularly needs to be checked carefully before serving to prevent burns.
Use the power levels and times in the next table as a guide lines for reheating.

Reheating Liquids and Food

Use the power levels and times in this table as a guide lines for reheating.

Food	Serving Size	Power	Time (min.)
Drinks (Coffee, Tea and Water)	150 ml (1 cup) 300 ml (2 cups) 450 ml (3 cups) 600 ml (4 cups)	90 %	1-1½ 2-2½ 3-3½ 3½-4
	Instructions Pour into cups and reheat uncovered: 1 cup in the centre, 2 cups opposite of each other, 3 cups in a circle. Keep in microwave oven during standing time and stir well. Stand for 1-2 minutes.		
Soup (Chilled)	250 g 350 g 450 g 550 g	90 %	2½-3 3-3½ 3½-4 4½-5
	Instructions Pour into a deep ceramic plate or deep ceramic bowl. Cover with plastic lid. Stir well after reheating. Stir again before serving. Stand for 2-3 minutes.		

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Food	Serving Size	Power	Time (min.)
Stew (Chilled)	350 g	60 %	4½-5½
	Instructions Put stew in a deep ceramic plate. Cover with plastic lid. Stir occasionally during reheating and again before standing and serving. Stand for 2-3 minutes.		
Pasta with Sauce (Chilled)	350 g	60 %	3½-4½
	Instructions Put pasta (e.g. spaghetti or egg noodles) on a flat ceramic plate. Cover with microwave cling film. Stir before serving. Stand for 3 minutes.		
Filled Pasta with Sauce (Chilled)	350 g	60 %	4-5
	Instructions Put filled pasta (e.g. ravioli, tortellini) in a deep ceramic plate. Cover with plastic lid. Stir occasionally during reheating and again before standing and serving. Stand for 3 minutes.		
Plated Meal (Chilled)	350 g 450 g	60 %	4½-5½ 5½-6½
	Instructions Plate a meal of 2-3 chilled components on a ceramic dish. Cover with microwave cling-film. Stand for 3 minutes.		
Cheese Fondue Ready-To-Serve (Chilled)	400 g	60 %	6-7
	Instructions Put the ready-to-serve cheese fondue in a suitable sized glass pyrex bowl with lid. Stir occasionally during and after reheating. Stir well before serving. Stand for 1-2 minutes.		

Reheating Baby Food and Milk

Use the power levels and times in this table as guide lines for reheating.

Food	Serving Size	Power	Time
Baby Food (Vegetables + Meat)	190 g	60 %	30 sec.
	Instructions Empty into ceramic deep plate. Cook covered. Stir after cooking time. Before serving, stir well and check the temperature carefully. Stand for 2-3 minutes.		
Baby Porridge (Grain + Milk + Fruit)	190 g	60 %	20 sec.
	Instructions Empty into ceramic deep plate. Cook covered. Stir after cooking time. Before serving, stir well and check the temperature carefully. Stand for 2-3 minutes.		
Baby Milk	100 ml 200 ml	30 %	30-40 sec. 1 min. to 1 min. 10 sec.
	Instructions Stir or shake well and pour into a sterilised glass bottle. Place into the centre of turn-table. Cook uncovered. Shake well and stand for at least 3 minutes. Before serving, shake well and check the temperature carefully.		

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MANUAL DEFROSTING

Microwaves are an excellent way of defrosting frozen food. Microwaves gently defrost frozen food in a short period of time. This can be of great advantage, if unexpected guests suddenly show up.

Frozen poultry must be thoroughly thawed before cooking. Remove any metal ties and take it out of any wrapping to allow thawed liquid to drain away.

Put the frozen food on a dish without cover. Turn over half way, drain off any liquid and remove any giblets as soon as possible. Check the food occasionally to make sure that it does not feel warm.
If smaller and thinner parts of the frozen food start to warm up, they can be shield by wrapping very small strips of aluminium foil around them during defrosting.

Should poultry start to warm up on the outer surface, stop thawing and allow it to stand for 20 minutes before continuing. Leave the fish, meat and poultry to stand in order to complete defrosting. The standing time for complete defrosting will vary depending on the quantity defrosted. Please refer to the table below.

Hint: Flat food defrosts better than thick and smaller quantities need less time than bigger ones. Remember this hint while freezing and defrosting food.

For defrosting of frozen food with a temperature of about -18 to - 20 °C, use the following table as a guide.

Food	Serving Size	Power	Time (min.)
Meat			
Minced Meat	250 g 500 g	20 %	6-7 9-12
Pork Steaks	250 g	20 %	5-7
	Instructions Place the meat on turntable. Shield thinner edges with aluminium foil. Turn over after half of defrosting time! Stand for 15-30 minutes.		
Poultry			
Chicken Pieces	500 g (2 pcs)	20 %	14-15
Whole Chicken	1200 g	20 %	32-34
	Instructions First, put chicken pieces first skin-side down, whole chicken first breast-side-down on a flat ceramic plate. Shield the thinner parts like wings and ends with aluminium foil. Turn over after half of defrosting time! Stand for 15-60 minutes.		
Fish			
Fish Fillets	200 g	20 %	6-7
Whole Fish	400 g	20 %	11-13
	Instructions Put frozen fish in the middle of a flat ceramic plate. Arrange the thinner parts under the thicker parts. Shield narrow ends of fillets and tail of whole fish with aluminium foil. Turn over after half of defrosting time! Stand for 10-25 minutes.		
Fruit			
Berries	300 g	20 %	6-7
	Instructions Spread fruit on a flat, round glass dish (with a large diameter). Stand for 5-10 minutes.		
Bread			
Bread Rolls (Each ca. 50 g)	2 pcs 4 pcs	20 %	1-1½ 2½-3
Toast/Sandwich	250 g	20 %	4-4½
German Bread (Wheat + Rye Flour)	500 g	20 %	7-9
	Instructions Arrange rolls in a circle or bread horizontally on kitchen paper in the middle of turntable. Turn over after half of defrosting time! Stand for 5-20 minutes.		

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GRILL

The grill-heating element is located underneath the ceiling of the cavity. It operates while the door is closed and the turntable is rotating. The turntable's rotation makes the food brown more evenly. Preheating the grill for 3-5 minutes will make the food brown more quickly.

Cookware for grilling:
Should be flameproof and may include metal. Do not use any type of plastic cookware, as it can melt.

Food suitable for grilling:
Chops, sausages, steaks, hamburgers, bacon and gammon rashers, thin fish portions, sandwiches and all kinds of toast with toppings.

Important remark:
Whenever the grill only mode is used, please remember that food must be placed on the high rack, unless another instruction is recommended.

MICROWAVE + GRILL

This cooking mode combines the radiant heat that is coming from the grill with the speed of microwave cooking. It operates only while the door is closed and the turntable is rotating. Due to the rotation of the turntable, the food browns evenly.

Cookware for cooking with microwaves + grill
Please use cookware that microwaves can pass through. Cookware should be flameproof. Do not use metal cookware with combination mode. Do not use any type of plastic cookware, as it can melt.

Food suitable for microwaves + grill cooking:
Food suitable for combination mode cooking include all kinds of cooked food which need reheating and browning (e.g. baked pasta), as well as foods which require a short cooking time to brown the top of the food. Also, this mode can be used for thick food portions that benefit from a browned and crispy top (e.g. chicken pieces, turning them over half way through cooking). Please refer to the grill table for further details.

Important remark:
Whenever the combination mode (microwave + grill) is used, the food should be placed on the high rack, unless another instruction is recommended. Please refer to the instructions in the following chart.
The food must be turned over, if it is to be browned on both sides.

TIPS AND TRICKS

MELTING CRYSTALLIZED HONEY
Put 20 g crystallized honey into a small deep glass dish.
Heat for 20-30 seconds using 30 %, until honey is melted.

MELTING GELATINE
Lay dry gelatine sheets (10 g) for 5 minutes into cold water.
Put drained gelatine into a small glass pyrex bowl.
Heat for 1 minute using 30 %.
Stir after melting.

COOKING GLAZE/ICING (FOR CAKE AND GATEAUX)
Mix instant glaze (approximately 14 g) with 40 g sugar and 250 ml cold water.
Cook uncovered in a glass pyrex bowl for 3½ to 4½ minutes using 90 %, until glaze/icing is transparent. Stir twice during cooking.

COOKING JAM
Put 600 g fruits (for example mixed berries) in a suitable sized glass pyrex bowl with lid.
Add 300 g preserving sugar and stir well.
Cook covered for 10-12 minutes using 90 %.
Stir several times during cooking. Empty directly into small jam glasses with twist-off lids.
Stand on lid for 5 minutes.

COOKING PUDDING/ CUSTARD
Mix pudding powder with sugar and milk (500 ml) by following the manufacturers instructions and stir well. Use a suitable sized glass pyrex bowl with lid. Cook covered for 6½ to 7½ minutes using 90 %.
Stir several times well during cooking.

BROWNING ALMOND SLICES
Spread 30 g sliced almonds evenly on a medium sized ceramic plate.
Stir several times during browning for 3½ to 4½ minutes using 60 %.
Let it stand for 2-3 minutes in the oven. Use oven gloves while taking out!

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TROUBLESHOOTING

If you have any of the problems listed below try the solutions given.

This is normal.

- Condensation inside the oven.
- Air flow around the door and outer casing.
- Light reflection around the door and outer casing.
- Steam escaping from around the door or vents.

The oven does not start when you press the Start button.

- Is the door completely closed?

The food is not cooked at all.

- Have you set the timer correctly and/or pressed the **Start** button?
- Is the door closed?
- Have you overloaded the electric circuit and caused a fuse to blow or a breaker to be triggered?

The food is either overcooked or undercooked.

- Was the appropriate cooking length set for the type of food?
- Was an appropriate power level chosen?

The light bulb is not working.

- The Light bulb should not be replaced in person for safety reasons. Please contact nearest authorised Samsung customer care, to arrange for a qualified engineer to replace the bulb.

The oven causes interference with radios or televisions.

- Slight interference may be observed on televisions or radios when the oven is operating. This is normal. To solve this problem, install the oven away from televisions, radios and aerials.
- If interference is detected by the oven's microprocessor, the display may be reset. To solve this problem, disconnect the power plug and reconnect it. Reset the time.

Smoke and bad smell when initial operating.

- It's a temporary condition by new component heating. Smoke and smell will disappear completely after 10 minutes operation.
  To remove smell more quickly, please operate microwave oven with putting lemon formation or lemon juice in the cabinet.

Sparking and cracking occur inside the oven (arcing).

- Have you used a dish with metal trimmings?
- Have you left a fork or other metal utensil inside the oven?
- Is aluminum foil too close to the inside walls?

If the above guidelines do not enable you to solve the problem, then contact your local SAMSUNG customer service centre.
Please have the following information read;

- The model and serial numbers, normally printed on the rear of the oven
- Your warranty details
- A clear description of the problem

Then contact your local dealer or SAMSUNG aftersales service.

For the power level set to over 70 % of power level, after the first 20 minutes the power level will automatically adjusted to 70 % of power level to avoid overcooking.

ERROR CODE

"SE" message indicates.

- The "SE" message indicate "Key Short" error happen.
  Please check if one or more buttons are pressed for a long time.
  Turn off the microwave oven and try setting again.
  If it occurs again, call your local SAMSUNG Customer Care Centre.

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WARRANTY AND SERVICE INFORMATION

To help us better serve you, please complete the enclosed registration card and promptly return it by mail. If the registration card is missing, you can call Samsung Electronics.

Latin America-Panama, at 800-7267, 800-0101, or register online www.samsung.com/latin/support (Spanish) www.samsung.com/latin_en/support (English)
Colombia, at 018-000112112, or register online www.samsung.com/co/support
Mexico, at 01-800-SAMSUNG (726-7864), or register online www.samsung.com/mx/support

When contacting Samsung, please provide the specific model and serial number information which is usually located on the side or back of the product. Please record these numbers below, along with the other requested information. Keep this information in a safe place as a permanent record of your purchase to aid in identification in case of theft or loss, and a copy of your sales receipt as a proof of purchase if warranty service is needed.

Model Number _____

Serial Number _____

Date Purchased _____

Purchased From _____

Warranty service can only be performed by a Samsung Authorized Service Center. If you should require warranty service, provide the above information with a copy of your sales receipt to the Samsung Authorized Service Center.

technical specifications

SAMSUNG strives to improve its products at all times. Both the design specifications and these user instructions are thus subject to change without notice.

Model	AGE0104M*, AGE1104T*
Power source	120 V ~ 60 Hz
Power consumption	
Microwave	1600 W
Grill	1300 W
Combined mode	1600 W
Output power	100 W / 1000 W (IEC-705)
Operating frequency	2450 MHz
Magnetron	OM75P(31)
Cooling method	Cooling fan motor
Dimensions (W x H x D)	
Outside	517 x 297 x 400 mm (AGE0104M*) 517 x 297 x 402 mm (AGE1104T*)
Oven cavity	357 x 255 x 357 mm
Volume	1.0 cu.ft
Weight	
Net	16 kg

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MEMO

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QUESTIONS OR COMMENTS

COUNTRY	CALL	OR VISIT US ONLINE AT
MEXICO	01-800-SAMSUNG(726-7864)	www.samsung.com/mx/support
ARGENTINE	0800-333-3733	www.samsung.com/ar/support
URUGUAY	000-405-437-33	www.samsung.com/latin/support (Spanish) www.samsung.com/latin_en/support (English)
PARAGUAY	009-800-542-0001	
BRAZIL	0800-124-421 (Demais cidades e regiões) 4004-0000 (Capitais e grandes centros)	www.samsung.com/br/support
CHILE	800-SAMSUNG(726-7864)	www.samsung.com/cl/support
BOLIVIA	800-10-7260	www.samsung.com/cl/support
COLOMBIA	Bogotá 600 12 72 Gratis desde cualquier parte del país 01 8000 112 112 ó desde su celular #SAM(726)	www.samsung.com/co/support
COSTA RICA	0-800-507-7267 00-800-1-SAMSUNG (726-7864)	www.samsung.com/latin/support (Spanish) www.samsung.com/latin_en/support (English)
DOMINICA	1-800-751-2676	
ECUADOR	1-800-10-72670 1-800-SAMSUNG (72-6786)	
EL SALVADOR	800-6225	
GUATEMALA	1-800-299-0013 1-800-299-0033	
HONDURAS	800-27919267 800-2791-9111	
JAMAICA	1-800-234-7267 1-800-SAMSUNG (726-7864)	www.samsung.com/latin/support
NICARAGUA	001-800-5077267	www.samsung.com/latin/support (Spanish) www.samsung.com/latin_en/support (English)
PANAMA	800-7267 800-0101	
PERU	0-800-777-08 Desde celulares por favor llamar al número 336 8686	www.samsung.com/pe/support
PUERTO RICO	1-800-682-3180	www.samsung.com/latin/support (Spanish) www.samsung.com/latin_en/support (English)
TRINIDAD & TOBAGO	1-800-SAMSUNG(726-7864)	
VENEZUELA	0-800-SAMSUNG (726-7864)	www.samsung.com/ve/support

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